



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

OCT 21 2004

Dr. Jorge Amaya
Presidente
Servicio Nacional de Sanidad y Calidad Agroalimentaria
Secretaria de Agricultura, Ganaderia, Pesca y Alimentacion
Paseo Colon 367-Piso 9
1063 Buenos Aires
Argentina

Dear Dr. Amaya:

The Food Safety and Inspection Service has completed an audit of Argentina's meat inspection system. The audit was conducted from May 26 through June 28, 2004. No comments were received from Argentina on the draft final audit report. Enclosed is a copy of the final audit report.

If you have any questions about this audit or need additional information, please contact me at 202-720-3781, facsimile 202-690-4040, or email at sally.white@fsis.usda.gov.

Sincerely,

Sally White
Director
International Equivalence Staff
Office of International Affairs

Enclosure

cc:

Robert Hoff, Counselor, U.S. Embassy, Buenos Aires

Jose Molina, Agricultural Attaché, Embassy of Argentina

Barbara Masters, Acting Administrator, FSIS

Linda Swacina, Executive Director, Food Safety Institute of the Americas

Karen Stuck, Assistant Administrator, OIA

William James, Deputy Asst. Administrator, OIA

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A.J. Ogundipe, IES, OIA

Amy Winton, State Department

Country File-Argentina (Audit May04)

FINAL

SEP 29 2004

FINAL REPORT OF AN AUDIT CARRIED OUT IN
ARGENTINA COVERING ARGENTINA'S MEAT
INSPECTION SYSTEM

MAY 26 THROUGH JUNE 28, 2004

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority: National Service for Food Safety and Quality (<i>Servicio Nacional de Sanidad y Calidad Agroalimentaria</i>)
DFPOA	Direction of Products of Animal Origin (<i>Dirección Fiscalización de Productos de Origen Animal</i>)
DNFA	National Direction for the Control of Foods and Agricultural Products (<i>Dirrección Nacional de Fiscalización Agroalimentaria</i>)
<i>E. coli</i>	<i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
<i>Salmonella</i>	<i>Salmonella</i> species
SENASA	National Service for Food Safety and Quality (<i>Servicio Nacional de Sanidad y Calidad Agroalimentaria</i>) (SENASA)
SSOP	Sanitation Standard Operating Procedures
VIC	Veterinarian-In-Charge

1. INTRODUCTION

The audit took place in Argentina from May 26 through June 28, 2004.

An opening meeting was held on May 26, 2004, in Buenos Aires with the Central Competent Authority (CCA). In this meeting, the auditor confirmed the objective and scope of the audit, the auditor's itinerary, and requested additional information needed to complete the audit of Argentina's meat inspection system.

The auditor was accompanied during the entire audit activities by representatives from the CCA, the National Service for Food Safety and Quality, and/or representatives from the regional and/or local inspection offices.

2. OBJECTIVE OF THE AUDIT

This was a follow-up audit to the enforcement audit conducted in October-November 2003. The objective of the audit was to evaluate the effectiveness of corrective actions and preventive measures taken as a result of deficiencies identified during the previous FSIS audit of Argentina in October-November 2003, and of the general performance of the CCA with respect to controls over the slaughter and processing establishments certified by the CCA as eligible to export meat products to the United States.

In pursuit of the objective, the following sites were visited: The headquarters of the CCA, one provincial office, three laboratories performing analytical testing on United States-eligible product, eight bovine slaughter and beef processing establishments, one beef processing establishment, and one cold storage facility.

Competent Authority Visits			Comments
Competent Authority	Central	1	Buenos Aires
	Provincial	1	Santa Fe
	Local	10	Establishment level
Laboratories		3	
Bovine Slaughter and Beef Processing Establishments		8	
Beef Processing Establishments		1	
Cold Storage Facilities		1	

3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in Argentina's inspection headquarters and in one provincial office. The third part involved on-site visits to 10 establishments: Eight slaughter and processing establishments, one processing establishment, and one cold-storage facility. The fourth part involved visits to one government-owned and operated laboratory and two private laboratories. The

Laboratorio Xenobióticos S.R.L. was conducting analyses of field samples for Argentina's national residue control program. The Laboratorio Litoral S.A. was conducting analyses of field samples for Argentina's national residue control program and for the presence of generic *Escherichia coli* (*E. coli*) and *Salmonella* species. The Swift Armour Laboratorio S.A. Argentina was conducting analyses of field samples for the presence of generic *Escherichia coli* (*E. coli*) and *Salmonella* species.

Program effectiveness determinations of Argentina's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures, (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of HACCP programs and a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella* species. Argentina's inspection system was assessed by evaluating these five risk areas.

During all on-site establishment visits, the auditor evaluated the nature, extent and degree to which findings impacted on food safety and public health. The auditor also assessed how inspection services are carried out by Argentina and determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated and properly labeled.

In the opening meeting, the auditor explained that Argentina's meat inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Argentina. FSIS requirements include, among other things, daily inspection in all certified establishments, monthly supervisory visits to certified establishments, humane handling and slaughter of animals, ante-mortem inspection of animals and post-mortem inspection of carcasses and parts, the handling and disposal of inedible and condemned materials, sanitation of facilities and equipment, residue testing, species verification, and requirements for HACCP, SSOP, and testing programs for generic *E. coli* and *Salmonella* species.

No special equivalence determinations have been made by FSIS for Argentina.

4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of United States laws and regulations, in particular:

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.).
- The Federal Meat Inspection Regulations (9 CFR Parts 301 to end), which include the Pathogen Reduction/HACCP regulations.

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at the following address:
http://www.fsis.usda.gov/Regulations_&_Policies/Foreign_Audit_Reports/index.asp

The most recent FSIS audit of Argentina's meat inspection system was conducted from October 10-November 7, 2003.

During the October/November 2003 audit, the CCA failed to enforce FSIS requirements adequately in 3 of the 24 establishments audited. Two of these received NOIDs. There were no delistments. The following deficiencies were noted:

- HACCP-implementation deficiencies were found in two the 24 establishments audited.
- SSOP-implementation deficiencies were found in two the 24 establishments audited.
- Various sanitation deficiencies were observed:
 - An outside door was inadequately sealed in one establishment and
 - Maintenance of walls had been neglected in one establishment.

During this audit, it was found that these deficiencies had been corrected.

6. MAIN FINDINGS

6.1 Government Oversight

6.1.1 CCA Control Systems

The National Direction for the Control of Foods and Agricultural Products (*Dirección Nacional de Fiscalización Agroalimentaria* - DNFA) is the organizational unit within SENASA responsible for oversight of establishments that produce food products for both domestic consumption and for export. Within DNFA is the Direction of Products of Animal Origin (*Dirección Fiscalización de Productos de Origen Animal* - DFPOA), which has responsibility for inspection of food products of animal origin. Within DFPOA, the responsibilities are organized under five major areas:

- Poultry,
- Fisheries,
- Red Meat Slaughter,
- Processing, and
- Dairy and Honey.

Each area has a "Coordinator" responsible for overseeing all functions and activities related to that area. Establishments certified to export meat products to the United States are the responsibility of either the Coordinator for red meat slaughter or the Coordinator for processing, depending upon the type of establishment involved. Responsibility for processing includes cold-storage facilities. However, if a slaughter establishment also conducts processing operations in the same facility, it falls under the oversight of the red meat slaughter Coordinator. The Coordinators report to the Director of DFPOA.

Under each Coordinator, there are Supervisors and Provincial Veterinarians. There is also a special assistant to the Director of DFPOA, who oversees all activities involving establishments certified to export to the United States. This special assistant does not have any direct supervisory authority, but does work directly with the coordinators, supervisors, Provincial Veterinarians, and Veterinarians-in-Charge to ensure that all United States requirements are being properly implemented.

All Supervisors are stationed in SENASA headquarters in Buenos Aires and are responsible for oversight of inspectors in establishments in the provinces. There are five Supervisors for red meat slaughter establishments, each of whom has oversight over at least one establishment certified to export to the United States. There are 16 processing-establishment Supervisors, seven of whom have oversight over at least one establishment certified to export to the United States.

The Provincial Veterinarians have oversight over all red meat slaughter, processing, poultry, fisheries, dairy, and honey establishments that produce foods of animal origin within their assigned geographic areas. There are 14 Provincial Veterinarians with red meat slaughter or processing facilities within their geographic areas of responsibility. Five of these 14 have oversight over establishments that export meat products to the United States.

At the establishment level, the Veterinarian-in-Charge is responsible for overall inspection activities at that establishment. Under the Veterinarian-in-Charge (VIC) are additional veterinary inspectors and auxiliary (lay) inspectors.

6.1.2 Ultimate Control and Supervision

Control in both slaughter and processing establishments is accomplished by the VIC. The VIC supervises additional veterinary inspectors and auxiliary (lay) inspectors.

The VIC reports directly to a Supervisor in Buenos Aires or to the Provincial Veterinarian, depending upon the geographic location of the establishment. Supervisors or Provincial Veterinarians conduct the monthly supervisory reviews at each establishment certified to export to the United States

6.1.3 Assignment of Competent, Qualified Inspectors

All the Provincial Veterinarians and all the members of the inspection staffs in the establishments audited appeared competent and qualified and were paid only by SENASA for their inspection work. Documentation of training in the principles of HACCP and in SSOP requirements over the course of the past several years was reviewed.

6.1.4 Authority and Responsibility to Enforce the Laws

SENASA has the legal authority and the responsibility to enforce U.S. requirements. Argentina's meat inspection sanitation procedures and standards are regulated by Law No. 3959 (Sanitary Police), published in 1900. The specific applicable section is Article 10, modified by Law No. 17160 in 1967 and by Decree 4238 (Rules for Inspection of

Animal Products, Byproducts, and their Derivatives) of 1068. Furthermore, Resolution No. 505 (1998) introduced the Manual of Procedures that specify the slaughter and processing inspection activities required in all species.

Decree 4238/68 provides the legal authority to enforce FSIS requirements. Internal Circulars specify and clarify the FSIS requirements to SENASA field staff. Chapter XXX of this Decree provides for regulatory and penal actions if these requirements are not met.

SENASA's regulatory authority to suspend or revoke an establishment's national or export food production operations is provided by Decree 4238/68, Chapter II, Sections 2.2.24 and 2.2.25. Chapter XXX of Decree 4238/68 provides SENASA with the authority to invoke penalties for violations. The penalties may range, depending on the severity of the infractions, from monetary fines, for relatively minor ones, through full legal and judicial action in serious cases involving fraud or public health risk.

6.1.5 Adequate Administrative and Technical Support

SENASA has adequate administrative and technical support to support its meat inspection program. All supervisors, provincial veterinarians, and VICs had copies of the regulations, circulars, and service orders which define the requirements they must meet, including United States requirements.

6.2 Headquarters Audit

The auditor conducted a review of inspection system documents in the Buenos Aires SENASA headquarters office and in the office of the Provincial Veterinarian in the Province of Santa Fe. The records reviews focused primarily on food safety hazards and included the following:

- Internal review reports;
- Supervisory visits to establishments that were certified to export to the United States;
- Training records for inspectors and laboratory personnel;
- Label approval records such as generic labels and animal raising claims;
- New laws and implementation documents such as regulations, notices, directives and guidelines;
- Sampling and laboratory analyses for residues;
- Sanitation, slaughter and processing inspection procedures and standards;
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible and condemned materials;
- Export product inspection and control including export certificates, and
- Enforcement records, including examples of criminal prosecution, consumer complaints, recalls, seizure and control of noncompliant product, and withholding, suspending, withdrawing inspection services from or delisting an establishment that is certified to export product to the United States.

No concerns arose as a result the examination of these documents.

6.3.1 Audit of Regional and Local Inspection Sites

The auditor interviewed the Provincial Veterinarians in all the Provinces in which the establishments selected for audit are located, Santa Fe, Córdoba, San Luis, La Pampa, and Buenos Aires, and also audited documents available in the Provincial Veterinarian's office in Santa Fe.

No concerns arose as a result of these interviews and reviews.

7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of 10 establishments—eight slaughter establishments, one processing establishment, and one cold storage facility. None of the establishments was delisted and none received a Notice of Intent to Delist.

Specific deficiencies are noted in the attached individual establishment review forms.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During laboratory audits, emphasis was placed on the application of procedures and standards that are equivalent to United States requirements.

Residue laboratory audits focus on sample handling, sampling frequency, timely analysis, data reporting, analytical methodologies, tissue matrices, equipment operation and printouts, detection levels, recovery frequency, percent recoveries, intra-laboratory check samples, and quality assurance programs, including standards books and written corrective action programs.

Microbiology laboratory audits focus on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check samples. If private laboratories are used to test United States samples, the auditor evaluates compliance with the criteria established for the use of private laboratories under the FSIS Pathogen Reduction/HACCP requirements.

The following laboratories were audited:

- The government owned and operated Laboratorio Xenobióticos S.R.L. was conducting analyses of field samples for Argentina's national residue control program.
- The privately owned and operated Laboratorio Litoral S.A. was conducting analyses of field samples for Argentina's national residue control program and for the presence of generic *E. coli* and *Salmonella* species.
- The privately owned and operated Swift Armour Laboratorio S.A. Argentina was conducting analyses of field samples for the presence of generic *E. coli* and *Salmonella* species.

No deficiencies were noted.

9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess an exporting country's meat inspection system. The first of these risk areas that the FSIS auditor reviewed was Sanitation Controls.

Based on the on-site audits of establishments, and except as noted below, Argentina's inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene practices, and good product handling and storage practices.

In addition, Argentina's inspection system had controls in place for water potability records, chlorination procedures, back-siphonage prevention, separation of operations, temperature control, work space, ventilation, ante-mortem facilities, welfare facilities, and outside premises.

9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States domestic inspection program. The SSOP in all 10 establishments were found to meet the basic FSIS regulatory requirements with no deficiencies.

9.2 Sanitation

The following deficiencies were noted:

- In one establishment, a plastic bag used for floor sweepings in one boning room was in contact with a plastic bag used for edible trimmings.
- In one establishment, condensation that was not dripping had formed on over-product structures in the carcass pre-cooling area between the slaughter floor and the coolers. No product contamination was observed.
- In one establishment, several openings in the ceiling in the hamburger patty room, through which pipes passed, were not adequately sealed; also, small areas of exposed insulation and rust were observed on structures over carcass rails in a few areas. No product contamination was observed.
- In one establishment, two drain covers and two small areas of the concrete floors of a holding pen and a walkway in the ante-mortem area were broken and in need of repair. The degree of damage did not yet pose an animal welfare concern.

- In one establishment, the inadequately-sealed openings in the ceiling of a processing room and the small amount of rust observed over an exposed-product traffic area should have been identified previously by SENASA.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditor reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product, and the implementation of the requirements for control of Bovine Spongiform Encephalopathy (BSE). The auditor determined that Argentina's inspection system had adequate controls in place. No deficiencies were noted.

There had been no outbreaks of animal diseases with public health significance since the last FSIS audit.

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviewed was Slaughter/Processing Controls. The controls include the following areas: humane handling and humane slaughter, ante-mortem inspection and disposition; post-mortem inspection and dispositions; implementation of HACCP systems in all establishments and implementation of a generic *E. coli* testing program in slaughter establishments.

The controls also include ingredients identification; control of restricted ingredients; formulations; processing schedules; equipment and records; and processing controls of cured, dried, and cooked products.

The following deficiency was noted:

- The lateral retro-pharyngeal (atlantal) lymph nodes were not being routinely inspected in beef heads in the three slaughter establishments that were producing meat for U.S. export. The SENASA officials agreed to implement the additional procedure promptly.

11.1 Humane Handling and Slaughter

No deficiencies were observed regarding humane handling or slaughter practices.

11.2 HACCP Implementation.

All establishments approved to export meat products to the United States are required to have developed and adequately implemented a HACCP program. Each of these programs was evaluated according to the criteria employed in the United States' domestic inspection program.

The HACCP programs were reviewed during the on-site audits of the nine establishments in which they were required. All of the establishments audited had adequately implemented the HACCP requirements.

11.3 Testing for Generic *E. coli*

Argentina has adopted the FSIS regulatory requirements for generic *E. coli* testing.

Eight of the 10 establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for generic *E. coli* was properly conducted in all of the eight slaughter establishments. Statistical process control techniques had been developed in all the slaughter establishments, as required, to evaluate the results of these programs.

11.4 Testing for *Listeria monocytogenes*

One of the 10 establishments audited was producing ready-to-eat products for export to the United States. In accordance with United States' requirements, the HACCP plans in this establishment had been reassessed to include *Listeria monocytogenes* as a hazard reasonably likely to occur and testing for this pathogen was being conducted.

12. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS auditor reviewed was Residue Controls. These controls include sample handling and frequency, timely analysis, data reporting, tissue matrices for analysis, equipment operation and printouts, minimum detection levels, recovery frequency, percent recoveries, and corrective actions.

The following laboratories were audited:

- The government-owned and -operated *Laboratorio Xenobióticos S.R.L.* was conducting analyses of field samples for Argentina's national residue control program.
- The privately-owned and -operated *Laboratorio Litoral S.A.* was conducting analyses of field samples for Argentina's national residue control program and for the presence of generic *E. coli* and *Salmonella* species.
- The privately-owned and -operated *Swift Armour Laboratorio S.A. Argentina* was conducting analyses of field samples for the presence of generic *E. coli* and *Salmonella* species.

No deficiencies were noted.

Argentina's National Residue Testing Plan for 2004 was being followed and was on schedule.

13. ENFORCEMENT CONTROLS

The fifth of the five risk areas that the FSIS auditor reviewed was Enforcement Controls. These controls include the enforcement of inspection requirements and the testing program for *Salmonella* species.

13.1 Daily Inspection

Inspection was being conducted daily in all the establishments audited.

13.2 Testing for *Salmonella* species

Argentina has adopted the FSIS regulatory requirements for testing for *Salmonella* species.

Eight of the 10 establishments audited were required to meet the basic FSIS regulatory requirements for testing for *Salmonella* species and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for *Salmonella* species was properly conducted in all of the eight establishments.

13.3 Species Verification

Species verification was being conducted in those establishments in which it was required.

13.4 Monthly Reviews

In all of the 10 establishments audited, monthly supervisory reviews of certified establishments were being performed and documented as required.

13.5 Inspection System Controls

The CCA had controls in place, except as noted elsewhere in this report, for ante-mortem and post-mortem inspection procedures and dispositions; restricted product and inspection samples; disposition of dead, dying, diseased or disabled animals; shipment security, including shipment between establishments; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

No livestock or meat was imported from other countries for use in U.S.-eligible product.

Lastly, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

14. CLOSING MEETING

A closing meeting was held on June 28, 2004, in Buenos Aires with the CCA. At this meeting, the primary findings and conclusions from the audit were presented by the auditor.

The CCA understood and accepted the findings.

for Gary D. Bolstad, DVM
International Audit Staff Officer

Arnold Ehlers

15. ATTACHMENTS

Individual Foreign Establishment Audit Forms

Individual Foreign Laboratory Reports

Foreign Argentina Response to Draft Final Audit Report *(no comments received)*

REVIEW DATE
 May 31, 2004

NAME OF FOREIGN LABORATORY
 Laboratorio Litoral S.A.

AH. A-1a

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOVT AGENCY Private (oversight by SAGARPA)	CITY & COUNTRY Rosario, Santa Fe, Argentina	ADDRESS OF LABORATORY Eje. Saladillo S'No
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Dr. Andres Schnöller, Dr. Oscar Lernnoud, Dr. Sergio Gonzales Silvano, Dr. Hector Mugica	

Residue Code/Name			chc	abc	cap	tet	op	des	sul	ivm	Ecol	Sal			
SAMPLING PROCEDURES	REVIEW ITEMS Sample Handling	ITEM # 01	EVALUATION CODE	A	A	A	A	A	A	A	A	A			
	Sample Frequency	02		A	A	A	A	A	A	A	A	A			
	Timely Analysis	03		A	A	A	A	A	A	A	A	A			
	Compositing Procedure	04		O	O	O	O	O	O	O	O	O			
	Interpret Comp Data	05		O	O	O	O	O	O	O	O	O			
	Data Reporting	06		A	A	A	A	A	A	A	A	A			
ANALYTICAL PROCEDURES	Acceptable Method	07	EVALUATION CODE	A	A	A	A	A	A	A	A	A			
	Correct Tissue(s)	08		A	A	A	A	A	A	A	L	A	A		
	Equipment Operation	09		A	A	A	A	A	A	A	A	A	A		
	Instrument Printouts	10		A	A	A	A	A	A	A	A	O	O		
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	EVALUATION CODE	A	A	A	A	A	A	A	O	O			
	Recovery Frequency	12		A	A	A	A	A	A	A	A	A	A		
	Percent Recovery	13		A	A	A	A	A	A	A	A	O	O		
	Check Sample Frequency	14		A	A	A	A	A	A	A	A	A	A		
	All Analyst W/Check Samples	15		A	A	A	A	A	A	A	A	A	A		
	Corrective Actions	16		A	A	A	A	A	A	A	A	A	A		
International Check Samples	17	O	O	O	O	O	O	O	O	O	O				
REVIEW	Corrected Prior Deficiencies	18	EVAL. CODE	O	O	O	O	O	O	A	O	O	O		
OTHER REVIEW		19	EVAL. CODE												
		20													

Signature of reviewer

GBolstad

Date

May 31, 2004

FOREIGN COUNTRY LABORATORY REVIEW (Comment Sheet)		REVIEW DATE May 31, 2004	NAME OF FOREIGN LABORATORY Laboratorio Litoral S.A.	A-1b
FOREIGN GOV'T AGENCY Private (oversight by SAGARPA)		CITY & COUNTRY Rosario, Santa Fe, Argentina	ADDRESS OF LABORATORY B/a. Saladillo S/No	
NAME OF REVIEWER Dr. Gary D. Boistad		NAME OF FOREIGN OFFICIAL Dr. Andres Schnölier, Dr. Oscar Lennoud, Dr. Sergio Gonzales Silvano, Dr. Hector Mugica		

RESIDUE	ITEM NO.	COMMENTS
800	18	<p>Abbreviations: CHC = chlorinated hydrocarbons; ABC = antibiotics; CAP = chloramphenicol; TET = tetracyclines; OP = organophosphates; DES = diethylstilbestrol; SUL = sulfonamides; IVM = ivermectins; Ecol = generic E. coli; Sal = salmonella</p> <p>A new refrigeration unit had been installed to replace the older one in which it had been noted, during the previous FSIS audit of this laboratory, that the required temperature was not being reliably maintained.</p>

REVIEW DATE
 June 1, 2004

NAME OF FOREIGN LABORATORY
 Swift Armour S.A., Argentina

A-2a

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOVT AGENCY Private (Oversight by SAGARPA)	CITY & COUNTRY Rosario, Argentina	ADDRESS OF LABORATORY Avda. J.D. Peron s/n
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Dr. Andres Schnölier, Dr. Oscar Lernoud, Dr. Susana Binotti	

Residue Code/Name			Ecol																	
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #	EVALUATION CODE																	
	Sample Handling	01		A																
	Sample Frequency	02		A																
	Timely Analysis	03		A																
	Compositing Procedure	04		O																
	Interpret Comp Data	05		O																
Data Reporting	06	A																		
ANALYTICAL PROCEDURES	Acceptable Method	07	A																	
	Correct Tissue(s)	08	A																	
	Equipment Operation	09	A																	
	Instrument Printouts	10	O																	
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	O																	
	Recovery Frequency	12	A																	
	Percent Recovery	13	O																	
	Check Sample Frequency	14	O																	
	All Analyst W/Check Samples	15	O																	
	Corrective Actions	16	A																	
	International Check Samples	17	O																	
REVIEW	Corrected Prior Deficiencies	18	EVAL. CODE	O																
OTHER REVIEW		19	EVAL. CODE																	
		20	EVAL. CODE																	

Signature of reviewer *J.D. Bolstad* Date *June 1, 2004*

FOREIGN COUNTRY LABORATORY REVIEW <i>(Comment Sheet)</i>		REVIEW DATE June 1, 2004	NAME OF FOREIGN LABORATORY Swift Armour S.A. Argentina	A-2b
FOREIGN GOV'T AGENCY Private (Oversight by SAGARPA)		CITY & COUNTRY Rosario, Argentina	ADDRESS OF LABORATORY vda. v.D. Peron s/n	
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Dr. Andres Schnölier, Dr. Oscar Lernnoud, Dr. Susana Binotti		

RESIDUE	ITEM NO.	COMMENTS
		No deficiencies were noted.

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOVT AGENCY
 SENASA

CITY & COUNTRY
 Buenos Aires Province., Argentina

ADDRESS OF LABORATORY
 Albarillo 2927

NAME OF REVIEWER
 Dr. Gary D. Bolstad

NAME OF FOREIGN OFFICIAL
 Dr. Hector Mugica, Residue Coordinator; Dra. Nora Angelini, Technical Assessor

Residue Code/Name			chc	abc	cap	tet	op	hm	sul	ivm					
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #	EVALUATION CODE												
	Sample Handling	01		A	A	A	A	A	A	A	A				
	Sample Frequency	02		A	A	A	A	A	A	A	A				
	Timely Analysis	03		A	A	A	A	A	A	A	A				
	Compositing Procedure	04		O	O	O	O	O	O	O	O				
	Interpret Comp Data	05		O	O	O	O	O	O	O	O				
Data Reporting	06	A	A	A	A	A	A	A	A						
ANALYTICAL PROCEDURES	Acceptable Method	07	EVALUATION CODE	A	A	A	A	A	A	A					
	Correct Tissue(s)	08		A	A	A	A	A	A	A	L				
	Equipment Operation	09		A	A	A	A	A	A	A	A				
	Instrument Printouts	10		A	A	A	A	A	A	A	A				
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	EVALUATION CODE	A	A	A	A	A	A	A					
	Recovery Frequency	12		A	A	A	A	A	A	A	A				
	Percent Recovery	13		A	A	A	A	A	A	A	A				
	Check Sample Frequency	14		A	A	A	A	A	A	A	A				
	All Analyst W/Check Samples	15		A	A	A	A	A	A	A	A				
	Corrective Actions	16		A	A	A	A	A	A	A	A				
	International Check Samples	17		A	O	A	A	A	A	A	A	O			
REVIEW	Corrected Prior Deficiencies	18	EVAL. CODE	O	O	O	O	O	O	O					
OTHER REVIEW		19	EVAL. CODE												
		20													

Signature of reviewer:

GD Bolstad

Date

June 15, 2004

FOREIGN COUNTRY LABORATORY REVIEW (Comment Sheet)		REVIEW DATE June 15, 2004	NAME OF FOREIGN LABORATORY Laboratorio Xenobioticos S.R.L.	A-30
FOREIGN GOVT AGENCY SENASA	CITY & COUNTRY Buenos Aires Province., Argentina	ADDRESS OF LABORATORY Albarelos 2627		
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Dr. Hector Mugica, Residue Coordinator; Dra. Nora Angelini, Technical Assessor			

RESIDUE	ITEM NO.	COMMENTS
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Abbreviations: chc = chlorinated hydrocarbons; abc = antibiotics; cap = chloramphenicol; tet = tetracyclines;
op = organophosphates; hm = heavy metals; sul = sulfonamides; ivm = ivermectin

No deficiencies were noted.

A# B-1a

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION P & O Cold Logistics Pilar, Buenos Aires Province	2. AUDIT DATE June 17,	3. ESTABLISHMENT NO. 152	4. NAME OF COUNTRY Argentina
		5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad	6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	O
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.	O	41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	O	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.	O	43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.	O	44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.	O	46. Sanitary Operations	
19. Verification and validation of HACCP plan.	O	47. Employee Hygiene	
20. Corrective action written in HACCP plan.	O	48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.	O	Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	O	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards	O	51. Enforcement	
24. Labeling - Net Weights	O	52. Humane Handling	O
25. General Labeling	O	53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O	54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

B-1b

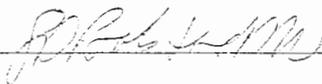
Est. 152; P & O Cold Logistics, Pilar, Buenos Aires Province, Argentina; June 17, 2004.

No comments were necessary.

61. NAME OF AUDITOR

Gary D. Boistad, DVM

62. AUDITOR SIGNATURE AND DATE



June 17, 2004

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Quickfood, S.A. San Jorge, Santa Fe Province	2. AUDIT DATE June 2, 2004	3. ESTABLISHMENT NO. 1014	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	O
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

B-2b

Est. 1014; Quickfood S.A., San Jorge, Santa Fe Province, Argentina; June 2, 2004.

No deficiencies were noted.

61. NAME OF AUDITOR

Carl D. Boistad, DVM

62. AUDITOR SIGNATURE AND DATE



June 2, 2004

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION MIRAB S.A. Pilar, Buena Aires Province	2. AUDIT DATE June 14, 2004	3. ESTABLISHMENT NO. 1067	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP			33. Scheduled Sample	O
8. Records documenting implementation.			34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.			36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light	
14. Developed and implemented a written HACCP plan.			41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils	
18. Monitoring of HACCP plan.			46. Sanitary Operations	
19. Verification and validation of HACCP plan.			47. Employee Hygiene	
20. Corrective action written in HACCP plan.			48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing	
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage	
23. Labeling - Product Standards			51. Enforcement	
24. Labeling - Net Weights			52. Humane Handling	O
25. General Labeling			53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection	O
27. Written Procedures	O		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O		56. European Community Directives	O
29. Records	O		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements			58.	
30. Corrective Actions	O		59.	
31. Reassessment:	O			
32. Written Assurance	O			

60. Observation of the Establishment

B-3b

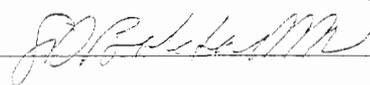
Est.1067; MIRAB S.A., Pilar, Buenos Aires Province, Argentina; June 14, 2004.

No deficiencies were noted.

61. NAME OF AUDITOR

Gary D. Boistrad, DVM

62. AUDITOR SIGNATURE AND DATE



June 14, 2004

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Quickfoods S.A. Villa Mercedes, San Luis Province	2. AUDIT DATE June 9, 2004	3. ESTABLISHMENT NO. 1113	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	O
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

B-4b

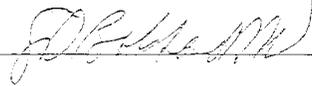
Est. 1113; Quickfoods S.A., Villa Mercedes, San Luis Province, Argentina; June 9, 2004.

- 39 Two drain covers and two small areas of the concrete floors of a holding pen and a walkway in the ante-mortem area were broken and in need of repair [regulatory reference: 9CFR §307.2 (a)]. The SENASA officials ordered prompt correction.

61. NAME OF AUDITOR

Garv D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

 June 9, 2004

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorífico Sadowa S.A. Mar del Plata, Buenos Aires Province	2. AUDIT DATE June 11, 2004	3. ESTABLISHMENT NO. 1921	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	O
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	X
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

B-5b

Est. 1921; Frigorifico Sadowa S.A., Mar del Plata, Buenos Aires Province, Argentina; June 11, 2004.

55/51 The lateral retropharyngeal lymph nodes in beef heads were not routinely incised and inspected [regulatory reference: 9 CFR 310.1 (a)]. The FSIS auditor discussed this USDA requirement with the SENASA officials in the establishment and during the final country exit meeting.

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

G. D. Bolstad, DVM June 11, 2004

B-6a

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorífico Regional Industrial Alimenticias de Reconquista (FRIAR) Reconquista, Santa Fe Province	2. AUDIT DATE June 7, 2004	3. ESTABLISHMENT NO. 1970	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	O
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

B-6b

Est. 1970; FRIAR, Reconquista, Santa Fe Province, Argentina; June 7, 2004.

No deficiencies were noted.

61. NAME OF AUDITOR

Garv D. Boistad, DVM

62. AUDITOR SIGNATURE AND DATE

Garv D. Boistad June 7, 2004

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Gorina S.A.I.C. Gorina, Buenos Aires Province	2. AUDIT DATE June 16, 2004	3. ESTABLISHMENT NO. 2025	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	O
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

B-7b

Est.2025; Frigorifico Gorina S.A.I.C., Gorina, Buenos Aires Province, Argentina; June 16, 2004.

- 46 In one boning room, a plastic bag used for floor sweepings was in contact with a plastic bag used for edible trimmings [regulatory reference: 9CFR §416.2 (a)]. The SENASA officials ordered immediate corrective action.

61. NAME OF AUDITOR

Garv D. Boistad, DVM

62. AUDITOR SIGNATURE AND DATE

Garv D. Boistad June 16, 2004

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Finexcor S.A. Bernal Oeste, Buenos Aires	2. AUDIT DATE June 23, 2004	3. ESTABLISHMENT NO. 2062	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Gary D. Boistad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	O
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	X
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment:			
32. Written Assurance			

60. Observation of the Establishment

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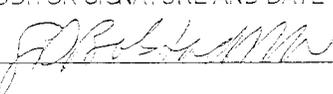
Est. 2062; Finexcor S.A., Bernal Oeste, Buenos Aires, Argentina; June 23, 2004.

- 39/51 Several openings in the ceiling in the hamburger patty room, through which pipes passed, were not adequately sealed; also, small areas of exposed insulation and rust were observed on structures over carcass rails in a few areas [regulatory reference: 9CFR §416.2 (b)]. The SENASA officials ordered prompt correction.
- 51/55 The lateral retropharyngeal lymph nodes in beef heads were not routinely incised and inspected [regulatory reference: 9 CFR §310.1 (a)]. The FSIS auditor discussed this USDA requirement with the SENASA officials in the establishment and during the final country exit meeting.

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

 June 23, 2004

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Estancias del Sur S.A. Unquillo, Córdoba Province	2. AUDIT DATE June 3, 2004	3. ESTABLISHMENT NO. 2065	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP			33. Scheduled Sample	
8. Records documenting implementation.			34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.			36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light	
14. Developed and implemented a written HACCP plan.			41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils	
18. Monitoring of HACCP plan.			46. Sanitary Operations	
19. Verification and validation of HACCP plan.			47. Employee Hygiene	
20. Corrective action written in HACCP plan.			48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing	
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage	
23. Labeling - Product Standards			51. Enforcement	
24. Labeling - Net Weights			52. Humane Handling	
25. General Labeling			53. Animal Identification	
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection	
27. Written Procedures			Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis			56. European Community Directives	O
29. Records			57. Monthly Review	
Salmonella Performance Standards - Basic Requirements			58.	
30. Corrective Actions			59.	
31. Reassessment				
32. Written Assurance				

60. Observation of the Establishment

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Est. 2065; Estancias del Sur S.A., Unquillo, Córdoba Province, Argentina; June 3, 2004.

No deficiencies were noted.

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE



June 3, 2004

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Exportaciones Industriales Argentinas Santa Rosa, La Pampa Province	2. AUDIT DATE June 18, 2004	3. ESTABLISHMENT NO. 2520	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	O
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	X
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

B-10b

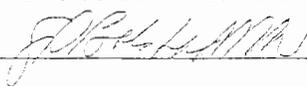
Est. 2520; Exportaciones Industriales Argentinas, Santa Rosa, La Pampa Province, Argentina; June 18, 2004.

- 46 Condensation that was not dripping had formed on over-product structures in the carcass pre-cooling area between the slaughter floor and the coolers [regulatory reference: 9CFR §416.2 (a)]. The SENASA officials ordered immediate, effective corrective actions.
- 55/51 The lateral retropharyngeal lymph nodes in beef heads were not routinely incised and inspected [regulatory reference: 9 CFR §310.1 (a)]. The FSIS auditor discussed this USDA requirement with the SENASA officials in the establishment and during the final country exit meeting.

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE



June 18, 2004

Country Response Not Received